

Sat. Oct 22.

Dear Helen —

Really my dear, you flatter me about those rats, I won't be able to get a rat big enough to fit my head. I should have sent these before, but my goodness, what terrible excitement this week with all this Grand Chapter doings.

Well, here are the recipes.

Chuse Ring Salad.

- 1 pkg. Knox Gelatin dissolved in
- 1 cup cold water
- 1 cup catsup heated Rat in double boiler but not boiled.
- Stir in gelatin
- Have ready
- 1 cup cottage chuse put through sieve.
- 1 cup mayonnaise
- 1 cup cream whipped

Add chuse, mayonnaise & cream to the two former ingredients.

Put in ring molds which may be procured in the "Red Front Gift Shoppe" (Woolworth's) at 2 for 5¢. Serves from 12 to 14.

Fill center of molds with crab, shrimp, chicken or fruit.

Haystacks.

Whites of 2 eggs whipped stiff and dry.

{ Add 1 cup sugar
" 1 cup cocoanut.
" ~~1~~ 1 tsp. vanilla
~~mix sugar~~
" 3 or 4 cup cornflakes.

Add sugar to egg whites then cocoanut then vanilla, then add gradually the cornflakes & mix them in with a fork so not to break them.

Bake on cookie sheets or reverse side of pie tins & do not grease pans. do not remove until cold & then remove by sliding knife under them. Bake in medium oven. 250°

Sandwiches

Put lettuce on bread & put a little mayonnaise over it. Cover lettuce with crushed walnuts. Roll nuts with rolling pin. Nothing to them at all.

Hope you are successful with them. Don sends love & kisses.

Thelma.